



CHINESE FRIED RICE

- 1/4 Cup Vegetable Oil
- 3 Cups Boiled Rice
- 4 Minced Scallions
- 3/4 Teaspoon Salt
- 1/2 Cup Julienned Cooked Roast Pork or Ham
- 3 Eggs
- 1 1/2 Tablespoons Soy Sauce
- 1/4 Cup Minced Coriander Leaves

DIRECTIONS

1. Heat oil in a heavy skillet.
2. Toss in rice and stir until hot and golden.
3. Add scallions, salt and pork.
4. When well mixed push the rice to the sides.
5. Breaks eggs into the hollow and scrambled until semi cooked.
6. Stir into rice mixture.
7. Sprinkle with soy sauce and coriander.